



### Better baking happens with steam

The 5000 SurroundCook® Oven with SteamBake is a multifunction oven that uses steam for perfect baking – dishes are golden-crispy outside while the inside remains tender and moist. And every dish is evenly cooked without having to turn or move the tray.

## Product Benefits & Features



### SteamBake. The best baking results use steam

The SteamBake multifunction oven lets you add steam while baking. Dishes have better colour and crust, and are heated evenly without having to turn the tray or dish.



### Food Sensor – for precise temperature control

The Food Sensor allows you to precisely monitor your cooking for perfect results regardless of the recipe. The oven will let you know when your food has reached the right temperature.



### EXPLORE. Easy access to your oven's functions

EXPLORE allows you to effortlessly control the settings of your oven to know what's happening with your cooking. With the LED display and WiFi connectivity, you can easily see the time, temperature and progress of your dish.



### Pyrolytic Cleaning. The self-cleaning function

Using high temperature, the Pyrolytic Cleaning function turns grease and food residue into ash – so you can easily wipe it off with a damp cloth.



### Get connected. And change the way you cook

Connectivity lets you control your oven from anywhere with our app. Get tips and improve cooking techniques with app-controlled functions at your fingertips.

- Pyrolytic cleaning: This self cleaning function turns dirt into ash, which can then be effortlessly wiped away with a damp cloth.
- SteamBake: Using a burst of steam to create humidity, to give the perfect rise, this oven is perfect for the bakers amongst us.
- Connectivity: Control your oven via your smartphone or tablet.
- Temperature probe
- Cooling fan
- Fan controlled defrosting: Great for delicate items like cream cakes, by using room-temperature air to defrost food in half the time.
- LED digital display
- Isofront® Plus quadruple glazed doors with a heat reflective coating.
- Retractable controls
- Child lock: Oven controls can be locked to prevent misuse, providing safety and peace of mind.
- Turbo grilling

#### Product Specification

Main Colour	Black
Energy Rating	A+
Built-in Dimensions (mm) (HxWxD)	590x560x550
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Frozen foods, True fan cooking, Turbo grilling, Grill, Moist fan baking, Pizza setting, Steam bake
Connectivity	Yes
Total Electricity Loading (W)	3250
Steam Category	Direct Steam
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.
Main Oven - Internal Capacity (L)	71
Cleaning	Pyrolytic Self Clean
Dimensions (mm) (HxWxD)	594x595x567
Oven control type	Pop in / Pop out flat with spin metal caps
Max Power Grill - Top Oven (W)	2300
Max power oven, W	3500
Temperature Range	30°C - 300°C
Interior Light	1, Top halogen
Energy efficiency index EEI Main Oven	81.2

Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Lamp power (W)	40
Oven Energy Source	Electrical
Product Type	Built-in Electric Oven
Gross Weight (Kg)	35
Net Weight (Kg)	34
Main Oven - Trays Included	1 Dripping pan grey enamel, 1 Trivet chromed
Main Oven - Shelves Included	2 Wire shelves chromed
Main Oven - Shelf Support	Chromed;Grid Runners Easy Entry
Plug or Hardwired	Hardwired connection only
Included Fittings	Wood screws
Cavity Coating	Grey Enamel
N° of cavities	1
PNC	944 035 249
Bar Code	7333394148014
Voltage (V)	220-240
Required Fuse (A)	16

